

For delicatessen

# Gas griddle is also available

## Set temperature of 4 menus can be registered!

Microcomputer control is adapted for operation part. You can register 4 menus of top plate temperature in advance, therefore cooking temperature of classic menu can be set up by one-touch operation. It can be set from 50°C to 300°C which can keep the set temperature by microcomputer control while cooking. It is capable to cook wide variety of grills such as stake, Yakisoba, fried vegetables, and so on.



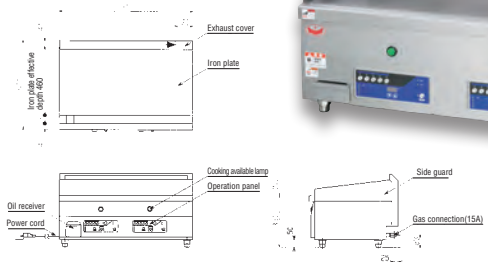
### Quick startup and excellent thermal storage!

Infrared burner heats the top plate uniformly and quickly. We adopt the iron plate for which thickness is 18mm for the top plate, and it has an excellent thermal storage.

### Energy saving by eco mode.

Eco mode is equipped that reduce the gas consumption while not in use. Top plate temperature can be kept under 50°C from the set temperature by just pushing the eco mode button. Besides, when you take order, it can be recovered quickly.

## MGG-D096



### Keep clean all the time easily.

Gravy and oil go in the oil receiver, therefore the daily cleaning is very easy.

### Suitable for backyard of supermarket, family restaurant, and so on...



### Equipped pilot safety shut off device.

### Gas griddle for delicatessen specifications

Model	External dimensions (mm)				Top plate dimensions (mm)			Gas consumption		Gas connection	Power (50/60H)	Power consumption	Power cord	Weight (kg)
	Width	Depth	Height	Back	Thickness	Width	Depth	Town gas	LPG					
MGG-D096	900	600	350	150	18	896	460	15.0kW (12,900kcal/h)	15.0kW (1.08kg/h)	15A	1ø100V	36W	2.0m with plug (ground adaptor)Ⓢ	135